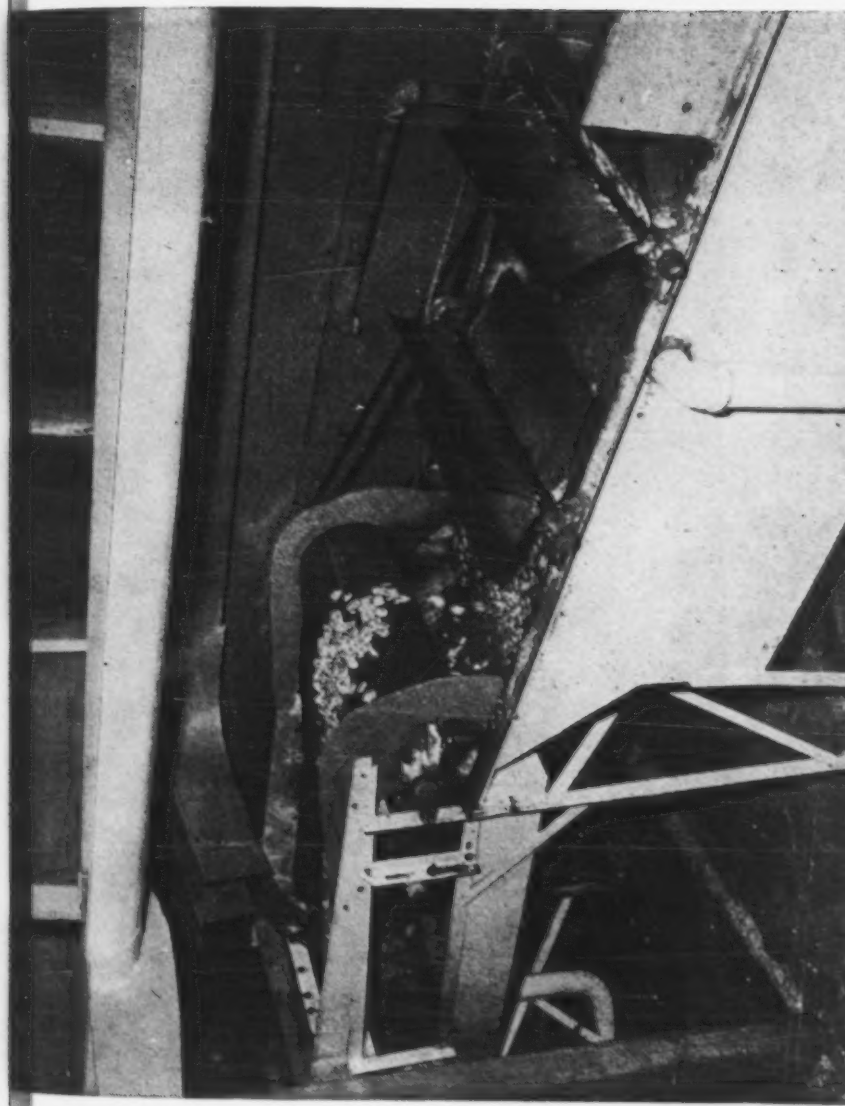
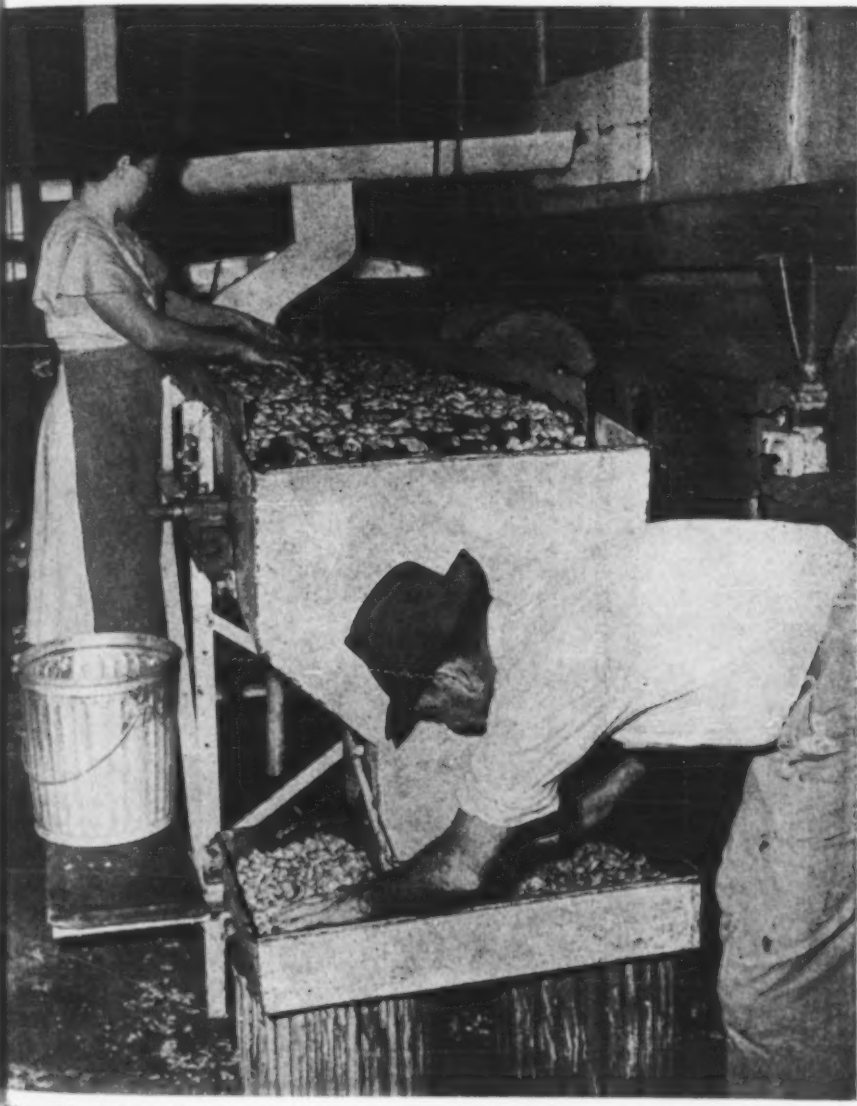
APPENDIX 3

Pictures from 1 to 9 showing process of the actual canning of oysters from the washing of the purchased oysters to the labeling of the goods for shipment, introduced in evidence as Plaintiff's Exhibit 2 in Donnelly v. Mavar Shrimp & Oyster Co., 190 F. (2d) 409.

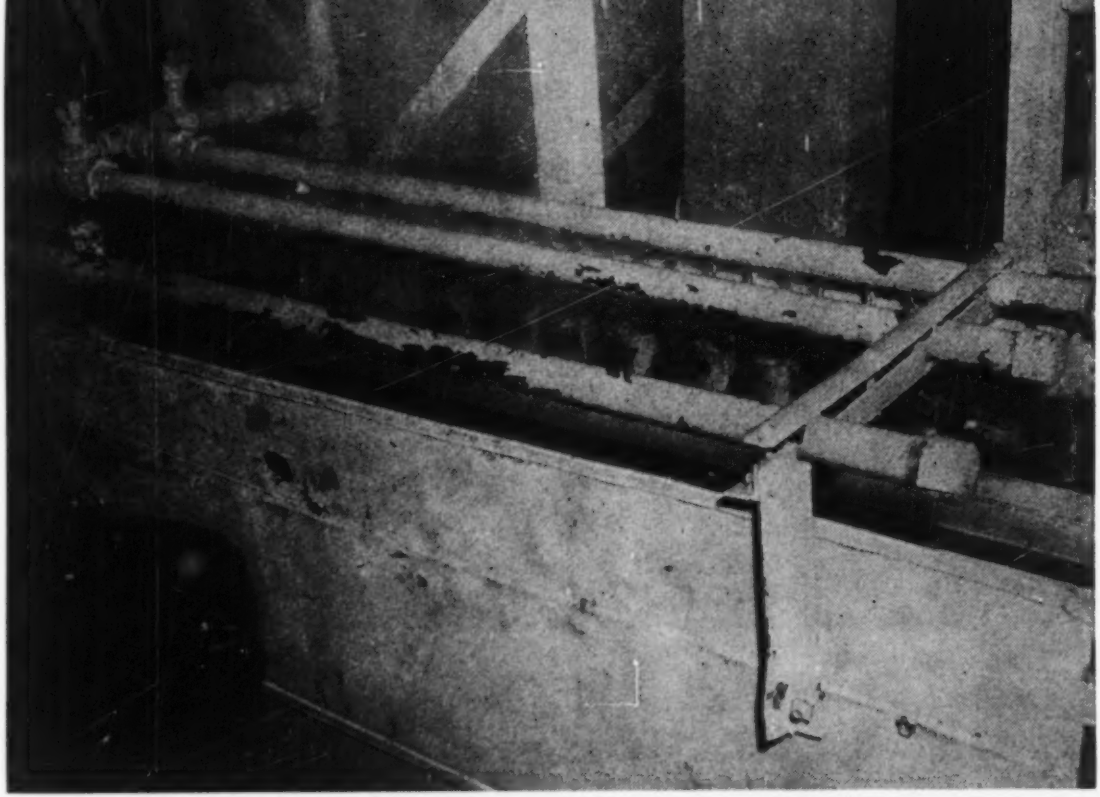




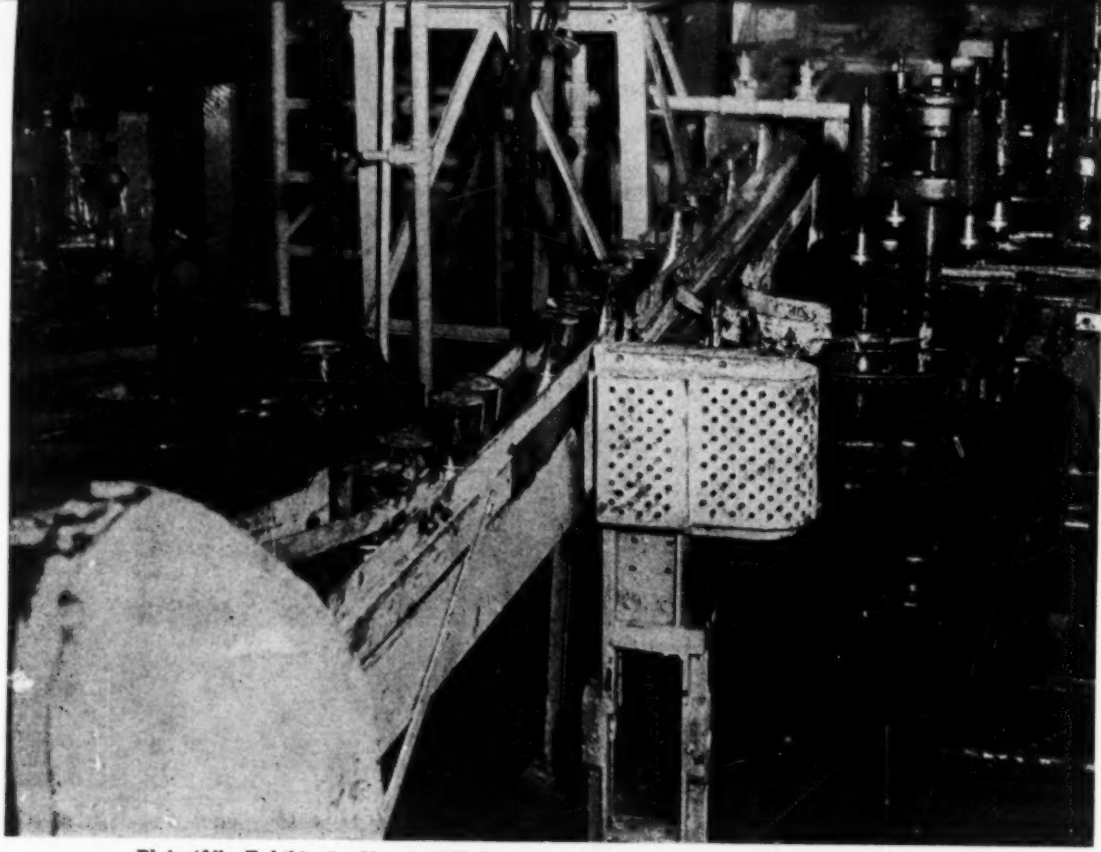
Plaintiff's Exhibit 2—No. 2. Oysters passing over inspection belt after washing.



Plaintiff's Exhibit 2—No. 3. The canning operation . . . placing oyster meats in cans and weighing.



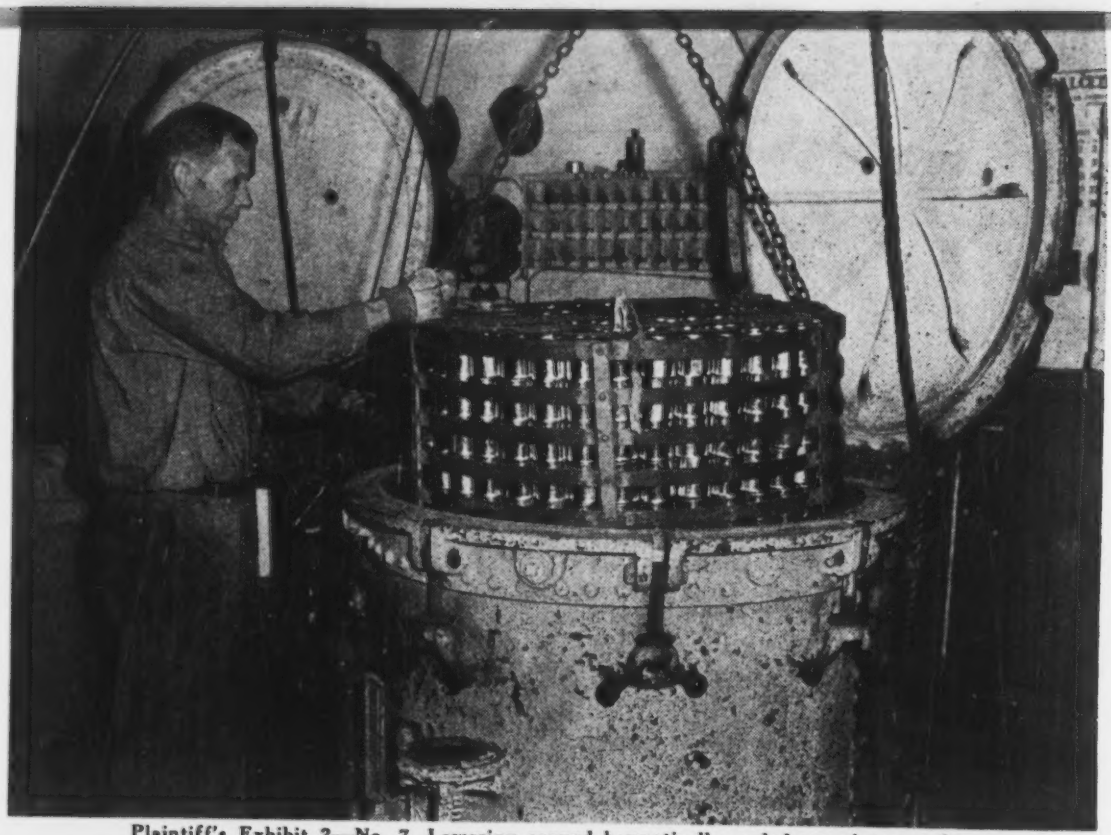
Plaintiff's Exhibit 2—No. 4. Filling cans with water on assembly line prior to capping.



Plaintiff's Exhibit 2—No. 5. Filled cans passing down canning line prior to capping.



aintiff's Exhibit 2—No. 6. Cans after capping being placed in process baskets.



Plaintiff's Exhibit 2—No. 7. Lowering capped hermetically sealed cans into vat for purpose of final steaming or processing, this being necessary to preserve the canned food. In this kettle



intiff's Exhibit 2—No. 8. Casing finished product after processing.





ff's Exhibit 2—No. 9. Labeling and preparing the goods for shipment.